

At the Hardiman, we have been welcoming guests to the time-honoured tradition of Afternoon Tea for over 170 years. Relax with a selection of delectable treats created by our Head Pastry Chef, accompanied by teas and coffees selected by our in-house tea masters and barista. You can upgrade your experience by adding a glass of Prosecco, Champagne or one of our divine Afternoon Tea Cocktails. At weekends sit back and enjoy the relaxing sounds of our resident pianist playing in our Parlour Lounge while enjoying your Afternoon Tea.



Afternoon Tea

€34.00 per person / Sparkling Afternoon Tea €42.00 per person

SAVOURY

Honey Baked Ham & Brie sundried tomato jam on malt harvest

Crab & Smoked Trout Roulade pickled onion on guinness brown bread 1w, 2, 3, 4, 12

Truffled Egg Mayonnaise & Rocket on milk pan

1w, 3, 7

Slow Cooked Pulled Pork Kimchi, Brioche Bun

Beetroot Hummus & Whipped Goats Curd Tart

SWEET

Buttermilk Fruit & Plain Scones, with clotted cream and berry preserve 1w, 3, 7

Doughnuts 1w, 3, 7

Baileys & White Chocolate Mousse

Pistachio & Orange Blossom Avocado Tart

Apple Crumble Cheesecake

1w, 3, 7

Chocolate & Raspberry popping candy

TEA SELECTION

ALLERGENS

Vegan & Vegetarian Afternoon Tea Options

€34.00 per person / Sparkling Afternoon Tea €42.00 per person

VEGAN SAVOURY

Roast Beetroot Hummus & Feta on sourdough

Tomato, Basil, Pickled Onion, Avocado & Baby Gem on granary

Kimchi & Coriander rocket on white pan

Cauliflower Tabbouleh dukka crumb

VEGAN SWEET

Sicilian Lemon Cake berry preserve

Chocolate & Banana Cake

Petit Four Selection
Caramelized Pineapple Bites

Pistachio & Orange Blossom Avocado Tart 1w,8

TEA SELECTION

VEGETARIAN SAVOURY

Roast Beetroot Hummus & Feta on sourdough

Tomato, Basil, Pickled Onion, Emmental, Avocado & Baby Gem on granary

Kimchi & Coriander rocket on white pan

Truffled Egg Mayonnaise & Rocket on milk pan
1w, 3, 7

Beetroot Hummus & Whipped Goats Curd Tart

VEGETARIAN SWEET

Buttermilk Fruit & Plain Scones, with clotted cream and berry preserve 1w, 3, 7

Doughnuts 1w, 3, 7

Baileys & White Chocolate Mousse

Pistachio & Orange Blossom Avocado Tart

Apple Crumble Cheesecake

1w, 3, 7

Chocolate & Raspberry popping candy

TEA SELECTION

Afternoon Tea Cocktails & Sparkles

upgrade your experience

COCKTAILS

Passion Fruit Martini
a light fruity blend of vanilla
vodka, passion fruit liquor, lime juice,
egg white, with a shot of prosecco
on the side

€13.00 3.12

Bailey's Cold Brew a creamy, iced mixture of baileys, drambuie, and coffee with hints of cinnamon, almond and chocolate

> €13.00 7, 12

Gin Bramble

dry gin, lemon juice, sugar syrup, egg white and chambord served over crushed ice, garnished with fresh red fruits and a slice of lemon

> €12.50 3, 8, 12

Raspberry Mint Cooler a refreshing light blend of absolut citron and absolut raspberry vodka, fresh raspberry, and mint, served in a long glass with schweppes soda

€12.50

SPARKLES

Bellini

peach and bubbles, dry and fruity

€10.50

Rossini

rosy colour and bubbly taste - the perfect combination of prosecco and strawberry

€10.50

Prosecco

lovely aromas of flowers, apples and pears introduce this wine with its delicate fruity flavours and mouth-tingling bubbles

€9.50

Sparkling Pierre Chardonnay Zero tropical fruits, peaches, lychee & flowers. fruit forward, clean freshness

€8.00 12

Didier Chopin Champagne Brut a fine and elegant Champagne with aromas of peach and honeysuckle, leading to richer, biscuity flavours. Extra ageing adds complexity

€25.00

Nollini

peach and nosecco dry and fruity

€9.00

12

Nossini

perfect combination of nosecco & strawberry

€9.00

12